

Kimchi Jigae (Spicy beef soup) |

Recipe for 4 servings

Description

Comforting soup with a South Korean flavour, made with a broth flavoured with homemade Kimchi and thinly sliced beef.

Note

In this recipe we use a homemade Kimchi, but you can of course replace it with a store-bought one.

To make a soupy meal, you can add Asian noodles of your choice.

Ingredients

Kimchi

- 200 Gr Chinese cabbage
- 100 Gr Bok choy
- 100 Gr Onion
- 100 Gr Carrot
- 100 Gr Daikon
- 1 Tsp Gochugaru
- 1 Tbsp Soy sauce
- 1 Tsp Roasted sesame oil

Soup

- 400 Gr Beef fondue
- 1.50 Liter(s) Beef broth
- 500 Gr Kimchi
- 30 Ml Lime juice
- 60 Ml Soy sauce

Preparation

- Preparation time **45 mins**

Kimchi

Cut the Chinese cabbage into chiffonade, thin out the bok choy and cut it into chiffonade, grate the carrot and daikon, finely chop the onion, then mix with the soy sauce, Korean chili and sesame oil. Seal in an airtight jar.

Note: Kimchi can be eaten after a few days, but is best left to macerate for at least 2 weeks.

Soup

Finely chop the kimchi and sauté in a little vegetable oil in the bottom of a saucepan.

Add all the liquids and bring to the boil,

Add the beef and cook a little before serving.

Bon appétit!